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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Ralf-Christian SCHLOTHAUER, *et al.*  
Serial No. : 10/588,320  
Filing Date: August 3, 2006  
Title : CHEESE PRODUCTS

Art Unit : Unknown  
Examiner : Unknown

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**SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT**

As a means of complying with the duty of disclosure under 37 CFR §1.56, and in accordance with 37 CFR §§1.97 and 1.98, Applicants, through the undersigned attorney, submit this Supplemental Information Disclosure Statement. Copies of the cited references are provided herewith. A copy of the International Preliminary Report (IPER) in PCT/IB2005/000427 is attached. Applicants further attach copies of Office Actions for corresponding EP and RU applications.

In accordance with 37 CFR §1.97(b)(3), this Supplemental Information Disclosure Statement is being filed before the mailing of a first Office Action on the merits. Accordingly, no fee is required.

Respectfully submitted,

Date: 7-11-07

  
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Substitute Form PTO-1449 (Modified)  <b>Information Disclosure Statement by Applicant</b> (Use several sheets if necessary)  (37 CFR §1.98(b))	U.S. Department of Commerce Patent and Trademark Office	Attorney's Docket No. 14923.0042	Application No. 10/588,320
	Applicant Ralf-Christian SCHLOTHAUER, et al.		
	Filing Date August 3, 2006	Group Art Unit Unknown	

### U.S. Patent Documents

Examiner Initial	Desig. ID	Patent Number	Issue Date	Patentee	Class	Subclass	Filing Date If Appropriate
	AA	4,243,684	01/06/1981	Pruss et al.			
	AB	6,217,917	04/17/2001	Bodor et al.			
	AC	2003/0104106	6/5/2003	Trecker et al.			

### Foreign Patent Documents or Published Foreign Patent Applications

Examiner Initial	Desig. ID	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Translation	
							Yes	No
	AD	WO03/102204	11/12/2003	WIPO				

### Other Documents (include Author, Title, Date, and Place of Publication)

Examiner Initial	Desig. ID	Document
	AE	Zisu et al., "EPS and lactic acid production by <i>S. thermophilus</i> 1275: influence of pH, temperature, nutrients and co-culturing with non-EPS starter." <i>J. Dairy Sci.</i> , Vol. 86, Suppl. 1 (2003), page 360, Abstract No. W261.
	AF	Hassan et al., "Microstructure and rheology of an acid-coagulated cheese (Karish) made with an exopolysaccharide-producing <i>Streptococcus thermophilus</i> strain and its exopolysaccharide non-producing genetic variant," <i>J. Dairy Research</i> , Vol. 71, p. 116-120 (2004).
	AG	Bhaskaracharya and Shah, "Texture and microstructure of Mozzarella," <i>Dairy Industries International</i> , Vol. 66 (2), pages 42-45 (2001).
	AH	Broadbent et al., "Biochemistry, Genetics and Applications of Exopolysaccharide Production in <i>Streptococcus thermophilus</i> : A Review," <i>J. Dairy Sci.</i> , Vol. 86, pages 407-423 (2003).
	AI	Moreira et al., "Manufacture of Quattrolo cheese using exopolysaccharide-producing starter cultures," <i>Milchwissenschaft</i> , Vol. 56 (5/6), pages 301-302 (2003).
	AJ	Bhaskaracharya and Shah, "Texture and microstructure of skim milk Mozzarella cheeses made using exopolysaccharide or non-exopolysaccharide producing starter cultures," <i>The Austrian Journal of Dairy Technology</i> , Vol. 55(3), pages 132-138 (2000).
	AK	Huber et al., "Dynamic model system to study the kinetics of thermally-induced syneresis of cheese curd grains," <i>Milchwissenschaft</i> , Vol. 56(10), pages 549-552 (2001).
	AL	Sieber and Frohlich-Wyder, "Kasefabrikation und exopolysaccharide," <i>AGRAR Forschung</i> , Vol. 9(6), pages 246-251 (2002).
	AM	<a href="http://www.camembert-country.com/cwp/cwp_fabe.htm">www.camembert-country.com/cwp/cwp_fabe.htm</a> (2004)

Examiner Signature	Date Considered
EXAMINER: Initials citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.	